



Cocktail Menu

DOUBLE D SIGNATURE DISH (GF)

BAKED CRISPY PORK BELLY, SEASONED WITH AROMATIC SZECHUAN PEPPER MIXED WITH A SECRET BLEND OF SPICES, SERVED ON FRESH APPLE PUREE, WITH A BLACK VINEGAR CARAMEL DRIZZLE.

TOMATOES RELLENOS (GF,V)

FRESH CHERRY TOMATOES FILLED WITH A SEASONED GUACAMOLE TOPPED WITH CHIVES ON A PILLOW OF CRÈME FRAICHE.

ARANCINI BALLS (GF,V)

DELECTABLE AND DELICIOUS SLOW COOKED RISOTTO ENCASING A SOFT MOZZARELLA CENTRE WITH A CRISP OUTER SHELL. SERVED ON A CUSHION OF AIOLI.

BALSAMIC SIRLOIN SPOONS (GF)

MARINATED STRIPS OF TENDER COOKED SIRLOIN STEAK SERVED ON A BED OF PUREED CARROT TOPPED WITH AN EXCITING BALSAMIC REDUCTION, GARNISHED WITH CORIANDER LEAVES.

GOURMET CHEESE SPOON (GF,V)

ROASTED DICED SWEET BEETROOT TOPPED WITH GOATS CHEESE, GARNISHED WITH PISTACHIOS PIECES

MUSHROOM POMMES DE TERRE (GF,V)

BAKED BUTTON MUSHROOMS FILLED WITH A SOFT CREAMY BLUE VEIN CHEESE AND POTATO PUREE TOPPED WITH MOLTEN VINTAGE CHEESE.

SAUCY SCALLION MEATBALLS (GF)

FLAVOURSOME AND AROMATIC BAKED TURKEY MEATBALLS SERVED WITH A DELICATE SILKY SOY GINGER GLAZE.

CAVIAR POTATO SKINS (GF)

ROASTED BABY POTATOES FILLED WITH A DELIGHTFUL COMBINATION OF CRÈME FRAICHE AND SMOKED SALMON TOPPED WITH CAVIAR.

BITE SIZE PRAWN COCKTAIL (GF)

COS LETTUCE, AVOCADO, CUCUMBER AND TOMATO PIECES TOPPED WITH FRESH COOKED AUSTRALIAN PRAWNS AND CREAMY TARRAGON MAYONNAISE.

5 Dishes - \$45pp 7 Dishes - \$55pp

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SEASONED CHEESE ROUNDS AND LAVASH (GF,V)

SOFT MARINATED CHEESE BALLS ROLLED IN CRUSHED WALNUTS AND SERVED WITH A MINI LAVASH AND HERB.

BEOUF SKEWERS (GF)

FRESHLY ROASTED RARE BEEF THINLY SLICED, SKEWERED WITH A GREEN GRAPE AND BLUE VEIN CHEESE.

CAPRESE SKEWERS (GF,V)

PETITE MORSELS OF MOZZARELLA, TOMATO AND BASIL WITH A BALSAMIC DRIZZLE.

TASTING WONTONS SPOONS

DELICATE HOME MADE PORK, SHALLOT AND GINGER STEAMED WONTONS, SERVED WITH A SWEET SOY SAUCE DRESSING.

GAZPACHO SHOTS (GF,V)

A SUBLIME BLEND OF TOMATO, CUCUMBER, CAPSICUM, ONION SPICES AND GARLIC SERVED WITH A CELERY STIRRER.

WATERMELON APPETIZER (GF,V)

PERFECTLY CUT CUBES OF FRESH WATERMELON WITH A CARAMEL BALSAMIC CENTRE GARNISHED WITH A FRESH MINT LEAF.

DECADENT MOUSSE (GF,V)

A HEAVENLY DARK CHOCOLATE MOUSSE SERVED WITH CHOCOLATE SOIL AND FINISHED WITH A PRESERVED MARISCHINO CHERRY.

MINI CITRUS CHEESECAKE (GF,V)

A SUBLIME CHILLED REFRESHING CITRUS CHEESECAKE, WITH A GLAZED SILKY ORANGE TOPPING AND CHOCOLATE SHARDS.

STRAWBERRIES LIQUEUR (GF,V)

SCRUMPTIOUS STRAWBERRY DIPPED IN MOLTEN MILK CHOCOLATE SERVED WITH A LIQUEUR FILLED PIPET INSERTION. SIMPLY INFUSE THE STRAWBERRY WITH THE LIQUEUR AND ENJOY THE SENSATION.

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